the View

251.1664

Starters

Baby Lettuce Salad
roasted acorn squash, shaved pears, point reyes blue cheese, almond-yogurt dressing–9

Cheese Plate
marcona almonds, toasted bread, dried fruits, honey, marinated olives —14

Spinach Salad
spiced pecans, grated manchego, apple cider vinaigrette —9

Mushroom Soup
chicken stock & cream base, shaved parmesan -9

Grilled Octopus
roasted shishito peppers, fingerling potatoes, romesco aioli —13

Spinach and Prosciutto Stuffed Scallops
blood orange gastrique—12

Main Course

Roasted Moulard Duck Breast
carolina gold risotto, butternut squash, shiitake mushrooms, wine plumped black currant— 29

Beer Braised Niman Ranch Pork Belly
stone ground grits, braised greens, maple-bourbon glaze— 26

Steamed New England Blue Mussels
angel hair pasta, lacinato kale, white wine, shallots & garlic—28

Grilled 8oz Filet of Beef Tenderloin
potato purée, brussels sprouts, roasted heirloom carrots, red onion jam—39

Pan Seared Red Snapper
roasted root vegetables, saffron broth—32

Grilled Denver Leg of Venison
sweet potato mash, wild mushrooms, port wine reduction—37

Chef de Cuisine, Brandon Sanders

The View uses locally sourced produce as much as possible

** Although we provide the freshest and cleanest food possible there is some risk of illness associated with the consumption of raw or undercooked meat, shellfish or fish.*

wines by the glass

sparkling & rosé

Domaine de la Colombe **Rose** *Provence* **2016**— 7

Zardetto **Private Cuvee Brut** *Italy* N .V.— 8

Laurent Perrier **Brut "La Cuvee"** *Italy* M.V.— 20

white

(House White) Domaine Luquet Macon-Villages **"Les Mulots"** *France* **2015**—7

Calera **Chardonnay** *Central Coast* **2014**— 9

Davis Bynum "River West Vineyard" **Chardonnay** *Russian River* **2014**— 10

Colterenzio **Pinot Grigio** *Alto Adige* **2015**— 7

Mönchhof **Riesling Kabinett** *Mosel* **2015**— 8

Honig **Sauvignon Blanc** *Napa* **2016**—9

Domaine Fouassier **Sancerre** *Loire* **2016**— 10

red

(House Red) Saint Cosme **Red Blend** *Cotes-du-Rhone* **2016** —8

Sean Minor "Four Bears" **Pinot Noir** *Central Coast* **2015**— 6

Bichot "Vieilles Vignes" **Pinot Noir** *Bourgogne* **2014**— 9

Chehalem "Three Vineyard" **Pinot Noir** *Willamette Valley* **2015**—11

Steele **Merlot** *Lake County* **2012** — 10

Chateau Larose-Trintaudon **Cabernet** *Haut-Medoc* **2010**— 12

Halter Ranch, **Cabernet,** *Paso Robles* **2014** -- 13

cocktails

Apple Orchard Old Forester, apple cider, pumpkin syrup, topped with Good People Pale Ale— 10

Cranberry Gin Fizz Bombay Sapphire Gin, fresh lemon juice, cranberry juice, and a rosemary sprig — 11

Kentucky Mule Maker's Mark, fresh lime juice, and ginger beer— 9

Maple Old Fashioned Bourbon, maple syrup, black walnut bitters, and a brandied cherry — 10

Pumpkin Spice Martini Smirnoff vanilla, house-made pumpkin spice syrup— 10

View Cosmopolitan Smirnoff Raspberry, Cointreau, cranberry juice, and a splash of lime juice— 10

View Sunset Smirnoff Orange, Pama liqueur, orange juice, and pineapple juice— 12

beer

domestic & craft

Angry Orchard Apple Cider

Woodchuck Gumption Dry Hard Cider

Budweiser & Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling Lager

Samuel Adams Boston Lager

Blue Moon Belgian White

St. Pauli NA

import

Corona

Heineken

Stella Artois

local and craft

Avondale Battlefield IPA

Cigar City Maduro Brown

Good People IPA

Good People Pale Ale

Avondale White

Avondale Battlefield IPA